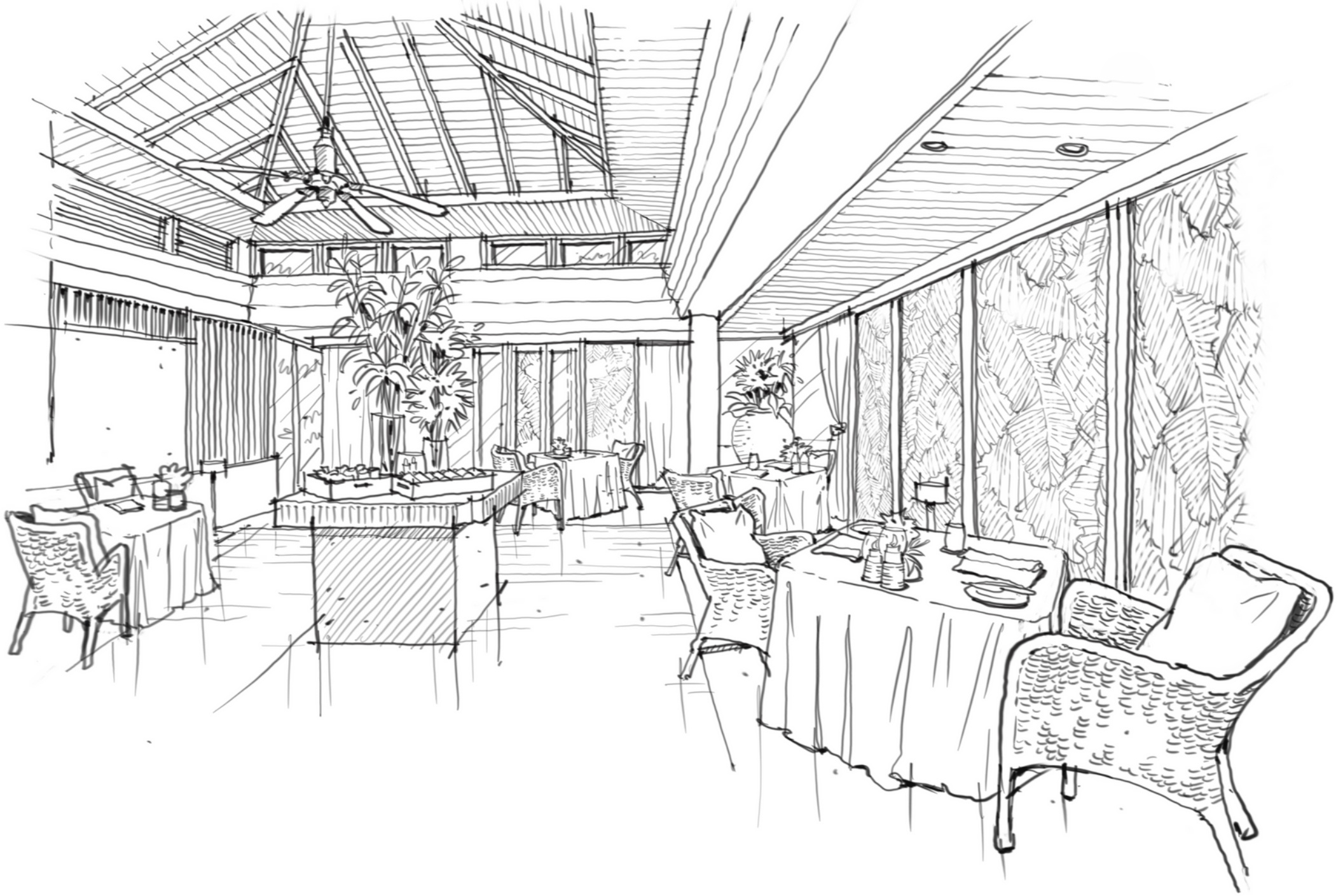


SaT

seaFOOD at TRISARA



Blessed with a biodiverse habitat and an abundance of treasures found both on land and sea. Southern Thai cuisine has been influenced and shaped by a myriad of people, cultures, and cooking techniques that have been passed down through generations.

Chef Wit and his team has created a menu to honor and celebrate the true essence of this diverse culinary heritage.

Collaborating closely with the local communities and supporting local environmentally friendly practices, showcasing the phenomenal seasonal resources the island has to offer.



----- Tasting Starters -----

Goong Mae Nam Loy Kaew

River blue prawns salad with star fruit and palm sugar

Hoi Malang Pu Golek

Grilled green mussels marinated with southern curry

Jang Luan

Grilled minced snapper with curry paste and coconut cream

----- Soup -----

Tom Som Ragam Pla

Tropical sour broth with amberjack fish, snakefruit and malabar tamarind

--- Main Course ---

Pick your main course

Goong Mangkorn Phad Prik Glue

Stir-fried Phuket lobster with turmeric, chili, garlic, pepper and coriander

3,800++

Poo Phad Pong Kari

Phang-nga mud crab with yellow curry powder, free range chicken egg, chili and celery

3,200++

Goong Phad Kapi Staw

Sautéed Phuket tiger prawns with shrimp paste and bitter beans

2,700++

Gaeng Tumis

Red grouper filets in red curry, okra, shallot and mint

2,700++

----- Accompaniment -----

Our Chef's selection of southern specialities

Choose two

Pla Muek Phad Dum

Stir-fried squid in its own ink with garlic, lemongrass, coriander and salted egg yolk

Poo Jakkajan Thod Kratiem

Deep fried sand crab with garlic and pepper

Lon Poo

Crab and pork simmered in coconut cream

Phad Man Kaew

Stir-fried yam beans with white soya sauce

----- Dessert -----

Choose one

Kanom Piakpoon

Black coconut pudding, coconut charcoal ice cream and sesame crumble

Sago Phattalung

Sago with corn, coconut and longan served with coconut ice cream



----- Tasting Starters -----

Yam Maprao Kua

Roasted coconut salad with pineapple, cashew nuts, peanuts and shallot

Pae Yang Smoon Prai

Wood-fired grilled marinated goat filet from "Bang Jo"

Ngoh Heing

Homemade Phuket pork sausage with sweet chili sauce

----- Soup -----

Soup Hang Wua

Spicy ox tail clear soup

--- Main Course ---

Pick your main course

Gaeng Kua Nuea Hua Theu

Braised beef short ribs curry with wild ginger

2,500++

Gaeng Kathi Gai Look Kluay

Free range chicken red curry with baby banana, Peranakan style

2,000++

Moo Hong

Braised pork belly with star anise, black pepper, garlic and black soya sauce

2,000++

Ped Ob Yad Sai

Roasted duck stuffed with minced pork and herbs

2,500++

----- Accompaniment -----

Our Chef's selection of southern specialities

Choose two

Yuak Kluay Phad Kaey Khem

Sautéed banana stem with simi shrimp paste

Lin Wua Loba Yang

Grilled ox tongue caramelised with star anise, cardamom and black soya sauce

Nam Prik Makham

Tamarind, minced pork and chili paste dipping with garden vegetables

Phak Liang Phad Kai

Stir-fried Malindjo leaves with free range chicken egg

----- Dessert -----

Choose one

Kluay buad Chee

Banana simmered in coconut milk with coconut ice cream

Be Go Moi

Black sticky rice in salted coconut milk with coconut ice cream